

Didier Dupont

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

193
papers

8,721
citations

42
h-index

89
g-index

204
ext. papers

11,221
ext. citations

6.2
avg, IF

6.01
L-index

#	Paper	IF	Citations
193	A standardised static in vitro digestion method suitable for food - an international consensus. <i>Food and Function</i> , 2014 , 5, 1113-24	6.1	2421
192	INFOGEST static in vitro simulation of gastrointestinal food digestion. <i>Nature Protocols</i> , 2019 , 14, 991-1018	11.8	706
191	Sequential release of milk protein-derived bioactive peptides in the jejunum in healthy humans. <i>American Journal of Clinical Nutrition</i> , 2013 , 97, 1314-23	7	209
190	Whole dairy matrix or single nutrients in assessment of health effects: current evidence and knowledge gaps. <i>American Journal of Clinical Nutrition</i> , 2017 , 105, 1033-1045	7	182
189	Comparative resistance of food proteins to adult and infant in vitro digestion models. <i>Molecular Nutrition and Food Research</i> , 2010 , 54, 767-80	5.9	165
188	Specificity of infant digestive conditions: some clues for developing relevant in vitro models. <i>Critical Reviews in Food Science and Nutrition</i> , 2014 , 54, 1427-57	11.5	148
187	Correlation between in vitro and in vivo data on food digestion. What can we predict with static in vitro digestion models?. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2239-2261	11.5	138
186	The harmonized INFOGEST in vitro digestion method: From knowledge to action. <i>Food Research International</i> , 2016 , 88, 217-225	7	132
185	The heat treatment and the gelation are strong determinants of the kinetics of milk proteins digestion and of the peripheral availability of amino acids. <i>Food Chemistry</i> , 2013 , 136, 1203-12	8.5	128
184	Validation of a new in vitro dynamic system to simulate infant digestion. <i>Food Chemistry</i> , 2014 , 145, 1039-45	8.45	127
183	Can dynamic digestion systems mimic the physiological reality?. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 1546-1562	11.5	120
182	The structure of infant formulas impacts their lipolysis, proteolysis and disintegration during in vitro gastric digestion. <i>Food Chemistry</i> , 2015 , 182, 224-35	8.5	119
181	Understanding the gastrointestinal tract of the elderly to develop dietary solutions that prevent malnutrition. <i>Oncotarget</i> , 2015 , 6, 13858-98	3.3	113
180	Food processing increases casein resistance to simulated infant digestion. <i>Molecular Nutrition and Food Research</i> , 2010 , 54, 1677-89	5.9	110
179	A standardised semi-dynamic in vitro digestion method suitable for food - an international consensus. <i>Food and Function</i> , 2020 , 11, 1702-1720	6.1	106
178	Extending in vitro digestion models to specific human populations: Perspectives, practical tools and bio-relevant information. <i>Trends in Food Science and Technology</i> , 2017 , 60, 52-63	15.3	96
177	Dairy products and inflammation: A review of the clinical evidence. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 2497-2525	11.5	91

176	Influence of the nature of alpine pastures on plasmin activity, fatty acid and volatile compound composition of milk. <i>Dairy Science and Technology</i> , 2001 , 81, 401-414		89
175	The (193-209) 17-residues peptide of bovine κ -casein is transported through Caco-2 monolayer. <i>Molecular Nutrition and Food Research</i> , 2010 , 54, 1428-35	5.9	88
174	A first step towards a consensus static in vitro model for simulating full-term infant digestion. <i>Food Chemistry</i> , 2018 , 240, 338-345	8.5	87
173	Influence of the composition of Alpine highland pasture on the chemical, rheological and sensory properties of cheese. <i>Journal of Dairy Research</i> , 1999 , 66, 579-88	1.6	85
172	Tracking the in vivo release of bioactive peptides in the gut during digestion: Mass spectrometry peptidomic characterization of effluents collected in the gut of dairy matrix fed mini-pigs. <i>Food Research International</i> , 2014 , 63, 147-156	7	80
171	The structural properties of egg white gels impact the extent of in vitro protein digestion and the nature of peptides generated. <i>Food Hydrocolloids</i> , 2016 , 54, 315-327	10.6	74
170	In vitro digestion of foods using pH-stat and the INFOGEST protocol: Impact of matrix structure on digestion kinetics of macronutrients, proteins and lipids. <i>Food Research International</i> , 2016 , 88, 226-233	7	73
169	In vivo digestion of infant formula in piglets: protein digestion kinetics and release of bioactive peptides. <i>British Journal of Nutrition</i> , 2012 , 108, 2105-14	3.6	68
168	In vitro digestion of dairy and egg products enriched with grape extracts: Effect of the food matrix on polyphenol bioaccessibility and antioxidant activity. <i>Food Research International</i> , 2016 , 88, 284-292	7	66
167	Binding properties of the N-acetylglucosamine and high-mannose N-glycan PP2-A1 phloem lectin in <i>Arabidopsis</i> . <i>Plant Physiology</i> , 2010 , 153, 1345-61	6.6	66
166	Acid and rennet gels exhibit strong differences in the kinetics of milk protein digestion and amino acid bioavailability. <i>Food Chemistry</i> , 2014 , 143, 1-8	8.5	65
165	The extent of ovalbumin in vitro digestion and the nature of generated peptides are modulated by the morphology of protein aggregates. <i>Food Chemistry</i> , 2014 , 157, 429-38	8.5	64
164	Transport of particles in intestinal mucus under simulated infant and adult physiological conditions: impact of mucus structure and extracellular DNA. <i>PLoS ONE</i> , 2014 , 9, e95274	3.7	61
163	Impact of the dairy product structure and protein nature on the proteolysis and amino acid bioaccessibility during in vitro digestion. <i>Food Hydrocolloids</i> , 2018 , 82, 399-411	10.6	57
162	Digestion of milk proteins: Comparing static and dynamic in vitro digestion systems with in vivo data. <i>Food Research International</i> , 2019 , 118, 32-39	7	53
161	Impact of the Dairy Matrix Structure on Milk Protein Digestion Kinetics: Mechanistic Modelling Based on Mini-pig In Vivo Data. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1099-1113	5.1	51
160	Quantification of beta casein in milk and cheese using an optical immunosensor. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 659-64	5.7	50
159	Impact of pasteurization of human milk on preterm newborn in vitro digestion: Gastrointestinal disintegration, lipolysis and proteolysis. <i>Food Chemistry</i> , 2016 , 211, 171-9	8.5	48

158	The important role of salivary α -amylase in the gastric digestion of wheat bread starch. <i>Food and Function</i> , 2018 , 9, 200-208	6.1	48
157	Influence of food structure on dairy protein, lipid and calcium bioavailability: A narrative review of evidence. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 1987-2010	11.5	46
156	Monitoring protein hydrolysis by pepsin using pH-stat: In vitro gastric digestions in static and dynamic pH conditions. <i>Food Chemistry</i> , 2018 , 239, 268-275	8.5	45
155	Holder pasteurization impacts the proteolysis, lipolysis and disintegration of human milk under in vitro dynamic term newborn digestion. <i>Food Research International</i> , 2016 , 88, 263-275	7	45
154	Infant formula interface and fat source impact on neonatal digestion and gut microbiota. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 1500-1512	3	43
153	The impact of the Maillard reaction on the in vitro proteolytic breakdown of bovine lactoferrin in adults and infants. <i>Food and Function</i> , 2014 , 5, 1898-908	6.1	43
152	A mixture of milk and vegetable lipids in infant formula changes gut digestion, mucosal immunity and microbiota composition in neonatal piglets. <i>European Journal of Nutrition</i> , 2018 , 57, 463-476	5.2	42
151	Complement C1q formation of immune complexes with milk caseins and wheat gluteins in schizophrenia. <i>Neurobiology of Disease</i> , 2012 , 48, 447-53	7.5	42
150	Subunit and whole molecule specificity of the anti-bovine casein immune response in recent onset psychosis and schizophrenia. <i>Schizophrenia Research</i> , 2010 , 118, 240-7	3.6	42
149	Pepsin diffusion in dairy gels depends on casein concentration and microstructure. <i>Food Chemistry</i> , 2017 , 223, 54-61	8.5	41
148	Peptide mapping during dynamic gastric digestion of heated and unheated skimmed milk powder. <i>Food Research International</i> , 2015 , 77, 132-139	7	40
147	Characterization of the heat treatment undergone by milk using two inhibition ELISAs for quantification of native and heat denatured alpha-lactalbumin. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 2249-54	5.7	40
146	Evaluation of tracers for the authentication of thermal treatments of milks. <i>Food Chemistry</i> , 2006 , 98, 188-194	8.5	39
145	Impact of human milk pasteurization on gastric digestion in preterm infants: a randomized controlled trial. <i>American Journal of Clinical Nutrition</i> , 2017 , 105, 379-390	7	38
144	The food matrix affects the anthocyanin profile of fortified egg and dairy matrices during processing and in vitro digestion. <i>Food Chemistry</i> , 2017 , 214, 486-496	8.5	37
143	In vitro digestibility of goat milk and kefir with a new standardised static digestion method (INFOGEST cost action) and bioactivities of the resultant peptides. <i>Food and Function</i> , 2015 , 6, 2322-30	6.1	36
142	Structuring food to control its disintegration in the gastrointestinal tract and optimize nutrient bioavailability. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 46, 83-90	6.8	35
141	Determination of bovine lactoferrin concentrations in cheese with specific monoclonal antibodies. <i>International Dairy Journal</i> , 2006 , 16, 1081-1087	3.5	34

140	Adsorption of gastric lipase onto multicomponent model lipid monolayers with phase separation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016 , 143, 97-106	6	32
139	The relevance of a digestibility evaluation in the allergenicity risk assessment of novel proteins. Opinion of a joint initiative of COST action ImpARAS and COST action INFOGEST. <i>Food and Chemical Toxicology</i> , 2019 , 129, 405-423	4.7	31
138	Antioxidant dietary fibre from grape pomace flour or extract: Does it make any difference on the nutritional and functional value?. <i>Journal of Functional Foods</i> , 2019 , 56, 276-285	5.1	31
137	Effect of dry heat treatment of egg white powder on its functional, nutritional and allergenic properties. <i>Journal of Food Engineering</i> , 2017 , 195, 40-51	6	31
136	Pasteurisation of liquid whole egg: Optimal heat treatments in relation to its functional, nutritional and allergenic properties. <i>Journal of Food Engineering</i> , 2017 , 195, 137-149	6	30
135	Development of a biosensor immunoassay for the quantification of alphas1-casein in milk. <i>Journal of Dairy Research</i> , 2005 , 72, 57-64	1.6	30
134	Current challenges and future perspectives in oral absorption research: An opinion of the UNGAP network. <i>Advanced Drug Delivery Reviews</i> , 2021 , 171, 289-331	18.5	30
133	Patulin and ochratoxin A co-occurrence and their bioaccessibility in processed cereal-based foods: A contribution for Portuguese children risk assessment. <i>Food and Chemical Toxicology</i> , 2016 , 96, 205-14	4.7	29
132	Epitope characterization of a supramolecular protein assembly with a collection of monoclonal antibodies: the case of casein micelle. <i>Molecular Immunology</i> , 2009 , 46, 1058-66	4.3	28
131	Heat Treatment of Milk During Powder Manufacture Increases Casein Resistance to Simulated Infant Digestion. <i>Food Digestion</i> , 2010 , 1, 28-39		28
130	Determination of the heat treatment undergone by milk by following the denaturation of alpha-lactalbumin with a biosensor. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 677-81	5.7	28
129	A matched case-control study of toxoplasmosis after allogeneic haematopoietic stem cell transplantation: still a devastating complication. <i>Clinical Microbiology and Infection</i> , 2016 , 22, 636-41	9.5	28
128	Exploring the breakdown of dairy protein gels during in vitro gastric digestion using time-lapse synchrotron deep-UV fluorescence microscopy. <i>Food Chemistry</i> , 2018 , 239, 898-910	8.5	26
127	Peptidomic as a tool for assessing protein digestion. <i>Current Opinion in Food Science</i> , 2017 , 16, 53-58	9.8	26
126	Immune activation by casein dietary antigens in bipolar disorder. <i>Bipolar Disorders</i> , 2010 , 12, 834-42	3.8	26
125	GutSelf: Interindividual Variability in the Processing of Dietary Compounds by the Human Gastrointestinal Tract. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1900677	5.9	25
124	Design of microbial consortia for the fermentation of pea-protein-enriched emulsions. <i>International Journal of Food Microbiology</i> , 2019 , 293, 124-136	5.8	24
123	Food material properties as determining factors in nutrient release during human gastric digestion: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 3753-3769	11.5	23

122	Stability and bioaccessibility of anthocyanins in bakery products enriched with anthocyanins. <i>Food and Function</i> , 2016 , 7, 3488-96	6.1	23
121	Investigating the impact of egg white gel structure on peptide kinetics profile during in vitro digestion. <i>Food Research International</i> , 2016 , 88, 302-309	7	23
120	HHV-6 infection after allogeneic hematopoietic stem cell transplantation: From chromosomal integration to viral co-infections and T-cell reconstitution patterns. <i>Journal of Infection</i> , 2016 , 72, 214-22 ^{18.9}		23
119	Combined effects of once-daily milking and feeding level in the first three weeks of lactation on milk production and enzyme activities, and nutritional status, in Holstein cows. <i>Animal Research</i> , 2002 , 51, 101-117		22
118	Kinetics of heat-induced denaturation of proteins in model infant milk formulas as a function of whey protein composition. <i>Food Chemistry</i> , 2020 , 302, 125296	8.5	22
117	Gastric Emptying and Dynamic In Vitro Digestion of Drinkable Yogurts: Effect of Viscosity and Composition. <i>Nutrients</i> , 2018 , 10,	6.7	22
116	Hot topic: Holder pasteurization of human milk affects some bioactive proteins. <i>Journal of Dairy Science</i> , 2018 , 101, 2814-2818	4	21
115	Bioaccessibility of four calcium sources in different whey-based dairy matrices assessed by in vitro digestion. <i>Food Chemistry</i> , 2018 , 245, 454-462	8.5	21
114	Investigating the impact of ovalbumin aggregate morphology on in vitro ovalbumin digestion using label-free quantitative peptidomics and multivariate data analysis. <i>Food Research International</i> , 2014 , 63, 192-202	7	21
113	Quantification of Proteins in Dairy Products Using an Optical Biosensor. <i>Journal of AOAC INTERNATIONAL</i> , 2006 , 89, 843-848	1.7	21
112	Impact of human milk pasteurization on the kinetics of peptide release during in vitro dynamic digestion at the preterm newborn stage. <i>Food Chemistry</i> , 2019 , 281, 294-303	8.5	20
111	An International Network for Improving Health Properties of Food by Sharing our Knowledge on the Digestive Process. <i>Food Digestion</i> , 2011 , 2, 23-25		19
110	Spatial-temporal changes in pH, structure and rheology of the gastric chyme in pigs as influenced by egg white gel properties. <i>Food Chemistry</i> , 2019 , 280, 210-220	8.5	19
109	Impact of human milk pasteurization on the kinetics of peptide release during in vitro dynamic term newborn digestion. <i>Electrophoresis</i> , 2016 , 37, 1839-50	3.6	18
108	Once-a-day milking of multiparous Holstein cows throughout the entire lactation: milk yield and composition, and nutritional status. <i>Animal Research</i> , 2004 , 53, 201-212		18
107	Nisin quantification by ELISA allows the modeling of its apparent diffusion coefficient in model cheeses. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9484-90	5.7	17
106	Antipeptide antibodies recognizing plasmin sensitive sites in bovine beta-casein sequence. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1571-7	5.7	17
105	Plant proteins partially replacing dairy proteins greatly influence infant formula functionalities. <i>LWT - Food Science and Technology</i> , 2020 , 120, 108891	5.4	17

104	Cheese matrix protects the immunomodulatory surface protein SlpB of <i>Propionibacterium freudenreichii</i> during in vitro digestion. <i>Food Research International</i> , 2018 , 106, 712-721	7	16
103	Mapping the Spatiotemporal Distribution of Acid and Moisture in Food Structures during Gastric Juice Diffusion Using Hyperspectral Imaging. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9399-9410	5.7	16
102	Chemical composition and coagulation properties of modicana and holstein cows' milk. <i>Animal Research</i> , 2000 , 49, 497-503		16
101	Effect of genetic potential and level of feeding on milk protein composition. <i>Journal of Dairy Research</i> , 2001 , 68, 569-77	1.6	16
100	Effect of divalent cations on hemolysin synthesis by <i>Serpulina</i> (<i>Treponema</i>) <i>hyodysenteriae</i> : inhibition induced by zinc and copper. <i>Veterinary Microbiology</i> , 1994 , 41, 63-73	3.3	16
99	Applicability of in vitro methods to study patulin bioaccessibility and its effects on intestinal membrane integrity. <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2014 , 77, 983-92	3.2	15
98	Towards infant formula biomimetic of human milk structure and digestive behaviour. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2017 , 24, D206	1.5	15
97	Differential titration of plasmin and plasminogen in milk using sandwich ELISA with monoclonal antibodies. <i>Journal of Dairy Research</i> , 1997 , 64, 77-86	1.6	15
96	Which casein in sodium caseinate is most resistant to in vitro digestion? Effect of emulsification and enzymatic structuring. <i>Food Hydrocolloids</i> , 2019 , 88, 114-118	10.6	15
95	Mixing milk, egg and plant resources to obtain safe and tasty foods with environmental and health benefits. <i>Trends in Food Science and Technology</i> , 2021 , 108, 119-132	15.3	15
94	In vitro digestion of complex foods: How microstructure influences food disintegration and micronutrient bioaccessibility. <i>Food Research International</i> , 2020 , 128, 108817	7	14
93	Structural Assessment and Catalytic Oxidation Activity of Hydrophobized Whey Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12025-12033	5.7	14
92	Static and dynamic in vitro digestion models to study protein stability in the gastrointestinal tract. <i>Drug Discovery Today: Disease Models</i> , 2015 , 17-18, 23-27	1.3	13
91	Electrodeposition and characterization of silane thin films from 3-(aminopropyl)triethoxysilane. <i>Surface and Coatings Technology</i> , 2008 , 202, 1437-1442	4.4	13
90	Interfacial and (emulsion) gel rheology of hydrophobised whey proteins. <i>International Dairy Journal</i> , 2020 , 100, 104556	3.5	13
89	Characterization of egg white gel microstructure and its relationship with pepsin diffusivity. <i>Food Hydrocolloids</i> , 2020 , 98, 105258	10.6	13
88	Lipo-Protein Emulsion Structure in the Diet Affects Protein Digestion Kinetics, Intestinal Mucosa Parameters and Microbiota Composition. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, 1700570	5.9	12
87	Impact of homogenization of pasteurized human milk on gastric digestion in the preterm infant: A randomized controlled trial. <i>Clinical Nutrition ESPEN</i> , 2017 , 20, 1-11	1.3	12

86	A new approach to monitoring proteolysis phenomena using antibodies specifically directed against the enzyme cleavage site on its substrate. <i>Analytical Biochemistry</i> , 2003 , 317, 240-6	3.1	12
85	Quantification of β -casein in milk by an optical immunosensor. <i>Food and Agricultural Immunology</i> , 2003 , 15, 265-277	2.9	12
84	Differential impact of Holder and High Temperature Short Time pasteurization on the dynamic in vitro digestion of human milk in a preterm newborn model. <i>Food Chemistry</i> , 2020 , 328, 127126	8.5	12
83	In vitro static digestion reveals how plant proteins modulate model infant formula digestibility. <i>Food Research International</i> , 2020 , 130, 108917	7	12
82	Modification of protein structures by altering the whey protein profile and heat treatment affects in vitro static digestion of model infant milk formulas. <i>Food and Function</i> , 2020 , 11, 6933-6945	6.1	12
81	True ileal amino acid digestibility and digestible indispensable amino acid scores (DIAASs) of plant-based protein foods. <i>Food Chemistry</i> , 2021 , 338, 128020	8.5	12
80	Effects of thermal, non-thermal and emulsification processes on the gastrointestinal digestibility of egg white proteins. <i>Trends in Food Science and Technology</i> , 2021 , 107, 45-56	15.3	12
79	Digestion of micellar casein in duodenum cannulated pigs. Correlation between in vitro simulated gastric digestion and in vivo data. <i>Food Chemistry</i> , 2021 , 343, 128424	8.5	12
78	Bolus quality and food comfortability of model cheeses for the elderly as influenced by their texture. <i>Food Research International</i> , 2018 , 111, 31-38	7	12
77	Development of an aqueous two-phase emulsion using hydrophobized whey proteins and erythritol. <i>Food Hydrocolloids</i> , 2019 , 93, 351-360	10.6	11
76	Topography of the casein micelle surface by surface plasmon resonance (SPR) using a selection of specific monoclonal antibodies. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8375-84	5.7	11
75	ELISA for monitoring the cleavage of beta-casein at site Lys28-Lys29 by plasmin during Comté cheese ripening. <i>Journal of Dairy Research</i> , 2002 , 69, 491-500	1.6	11
74	Monoclonal Antibodies against Bovine β -Casein: Production and Epitope Characterization. <i>Food and Agricultural Immunology</i> , 2001 , 13, 213-224	2.9	11
73	The Influence of Peptidases in Intestinal Brush Border Membranes on the Absorption of Oligopeptides from Whey Protein Hydrolysate: An Ex Vivo Study Using an Ussing Chamber. <i>Foods</i> , 2020 , 9,	4.9	11
72	Versatility of microbial consortia and sensory properties induced by the composition of different milk and pea protein-based gels. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108720	5.4	11
71	In-situ disintegration of egg white gels by pepsin and kinetics of nutrient release followed by time-lapse confocal microscopy. <i>Food Hydrocolloids</i> , 2020 , 98, 105228	10.6	11
70	Structure of protein emulsion in food impacts intestinal microbiota, caecal luminal content composition and distal intestine characteristics in rats. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700078	5.9	10
69	Structural characterization of heat-induced protein aggregates in model infant milk formulas. <i>Food Hydrocolloids</i> , 2020 , 107, 105928	10.6	10

68	The role of foodomics to understand the digestion/bioactivity relationship of food. <i>Current Opinion in Food Science</i> , 2018 , 22, 67-73	9.8	10
67	A new bovine β -casein genetic variant characterized by a Met ₉₃ \rightarrow Leu ₉₃ substitution in the sequence A ² . <i>Dairy Science and Technology</i> , 2002 , 82, 171-180		10
66	Temporal changes in postprandial intragastric pH: Comparing measurement methods, food structure effects, and kinetic modelling. <i>Food Research International</i> , 2020 , 128, 108784	7	10
65	INFOGEST inter-laboratory recommendations for assaying gastric and pancreatic lipases activities prior to in vitro digestion studies. <i>Journal of Functional Foods</i> , 2021 , 82, 104497	5.1	10
64	Higher microbial diversity in raw than in pasteurized milk Raclette-type cheese enhances peptide and metabolite diversity after in vitro digestion. <i>Food Chemistry</i> , 2021 , 340, 128154	8.5	10
63	Dietary antigens, epitope recognition, and immune complex formation in recent onset psychosis and long-term schizophrenia. <i>Schizophrenia Research</i> , 2011 , 126, 43-50	3.6	9
62	A methodology for monitoring globular milk protein changes induced by ultrafiltration: a dual structural and functional approach. <i>Journal of Dairy Science</i> , 2010 , 93, 3910-24	4	9
61	Investigation of surface plasmon resonance biosensor for skin sensitizers studies. <i>Toxicology in Vitro</i> , 2009 , 23, 308-18	3.6	9
60	ELISA for differential quantitation of plasmin and plasminogen in cheese. <i>Journal of Dairy Research</i> , 1998 , 65, 643-651	1.6	9
59	How motility can enhance mass transfer and absorption in the duodenum: Taking the structure of the villi into account. <i>Chemical Engineering Science</i> , 2020 , 213, 115406	4.4	9
58	Report on EFSA project OC/EFSA/GMO/2017/01 In vitro protein digestibility (Allergest). <i>EFSA Supporting Publications</i> , 2019 , 16, 1765E	1.1	9
57	Are Faba Bean and Pea Proteins Potential Whey Protein Substitutes in Infant Formulas? An In Vitro Dynamic Digestion Approach. <i>Foods</i> , 2020 , 9,	4.9	9
56	In silico trials of food digestion and absorption: how far are we?. <i>Current Opinion in Food Science</i> , 2020 , 31, 121-125	9.8	8
55	ELISA to detect proteolysis of ultrahigh-temperature milk upon storage. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 6857-62	5.7	8
54	The pattern of peptides released from dairy and egg proteins is highly dependent on the simulated digestion scenario. <i>Food and Function</i> , 2020 , 11, 5240-5256	6.1	8
53	Comparing the permeability of human and porcine small intestinal mucus for particle transport studies. <i>Scientific Reports</i> , 2020 , 10, 20290	4.9	8
52	The role of circular folds in mixing intensification in the small intestine: A numerical study. <i>Chemical Engineering Science</i> , 2021 , 229, 116079	4.4	8
51	Whey hydrolysate-based ingredient with dual functionality: From production to consumer's evaluation. <i>Food Research International</i> , 2019 , 122, 123-128	7	7

50	Dual function peptides from pepsin hydrolysates of whey protein isolate. <i>International Dairy Journal</i> , 2015 , 48, 73-79	3.5	7
49	Effect of protein aggregation in wheat-legume mixed pasta diets on their in vitro digestion kinetics in comparison to "rapid" and "slow" animal proteins. <i>PLoS ONE</i> , 2020 , 15, e0232425	3.7	7
48	Role of biochemical and mechanical disintegration on β -carotene release from steamed and fried sweet potatoes during in vitro gastric digestion. <i>Food Research International</i> , 2020 , 136, 109481	7	7
47	Hydrolysis of plant proteins at the molecular and supra-molecular scales during in vitro digestion. <i>Food Research International</i> , 2020 , 134, 109204	7	7
46	Encapsulation of β -lactoglobulin within calcium carbonate microparticles and subsequent in situ fabrication of protein microparticles. <i>Food Hydrocolloids</i> , 2018 , 84, 38-46	10.6	7
45	Quantification of pepsin in rennet using a monoclonal antibody-based inhibition ELISA. <i>LWT - Food Science and Technology</i> , 2017 , 76, 190-196	5.4	7
44	Quantitation of Proteins in Milk and Milk Products 2003 , 49-138		7
43	Whey-based cheese provides more postprandial plasma leucine than casein-based cheese: A pig study. <i>Food Chemistry</i> , 2019 , 277, 63-69	8.5	7
42	Quantitation of Proteins in Milk and Milk Products 2013 , 87-134		6
41	Enzyme inactivation and drying technologies influencing the vasorelaxant activity of a whey protein hydrolysate in semi-pilot scale. <i>International Dairy Journal</i> , 2019 , 93, 11-14	3.5	6
40	Development and evaluation of a monoclonal antibody-based inhibition ELISA for the quantification of chymosin in solution. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 4799-804	5.7	5
39	Milk proteins: Digestion and absorption in the gastrointestinal tract 2020 , 701-714		5
38	Human gastrointestinal conditions affect in vitro digestibility of peanut and bread proteins. <i>Food and Function</i> , 2020 , 11, 6921-6932	6.1	5
37	Achieving realistic gastric emptying curve in an advanced dynamic human digestion system: experiences with cheese-a difficult to empty material. <i>Food and Function</i> , 2021 , 12, 3965-3977	6.1	5
36	Milk Proteins - Analytical Methods 2018 ,		5
35	Polymer resonators sensors for detection of sphingolipid gel/fluid phase transition and melting temperature measurement. <i>Sensors and Actuators A: Physical</i> , 2017 , 263, 707-717	3.9	4
34	HPLC determination of thiol-containing anti-browning additives in fruit and vegetable products. <i>LWT - Food Science and Technology</i> , 1995 , 28, 213-217	5.4	4
33	The DIDGI [®] System 2015 , 73-81		4

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